AUTHOR AND SUBJECT INDEX

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Volume 2, 1957

Author Index, Volume 2, 1957

	PAGE
Aitken, T. R.	106
Anderson, J. A.	106
Anderson, P. W.	159
Anderson, R. A.	78
Andrews, J. S.	242
Anklam, W. E.	47
Barmore, M. A.	162
Benson, W. L.	33, 275
Brandt, K.	217
Brown, A. H.	251
Brownell, L. E.	30
Buré, Jean	52
Coffman, J. R.	296
Couch, J. R.	254
Creech, B. G.	254
Danald, G. E.	236
Donker, J. D.	96
Eck, H. V.	278
Elias, D. G.	189
Eva, W. J.	124
Ferrel, R. E.	251
Findley, L. D.	9
Forsythe, R. H.	211
Geddes, W. F.	95
Glabe, E. F.	159
Goldman, Pauline F.	159
Hagberg, S.	224, 283
Harris, K. L.	146
Hawthorn, J.	57
Hearn, R. A.	254
Jensen, O. G.	266
Kent, N. L.	83
Kent-Jones, D. W.	45
Kidwell, Betty	165
Kirkwood, S.	94, 95
Kurtz, O'D. L.	146
LaPierre, R. J.	275
Larsen, R. A.	5
Lee, J. W.	266
Liener, I. E.	94
Mahoney, J. R.	33, 275
Milner, M.	130
Mrak, E. M.	25
Nelson, W. L.	294
Nuorteva, P.	15
Olcott, H. S.	294
Parker, H. K.	185
Pratt, D. B., Jr.	191
Ramstad, P. E.	73, 141, 209, 241, 273, 294
Reed, G.	280
Reid, B. L.	254
Reitz, L. P.	148
Schaefer, W. R.	16
Schlehuber, A. M.	246
Scott, R. A.	180
Shellenberger, J. A.	74
Smith, G. S.	251
Tarleton, R. J.	179, 267
Thomas, K. L.	47
Thorn, J. A.	280
Wasserman, T.	251
Zeleny, L.	105, 143

Subject Index, Volume 2, 1957

		PAGE
AACC	AACC annual meetings	268
	42nd Annual meeting	81
	Association committees, 1957-58	265
	AACC Local Sections	20, 37, 65, 97, 134, 170, 198, 233, 264, 290
	Local Section officers	234
	AACC meets in San Francisco	154
	New AACC committee	204
	Official reports for 1956	117
	President's Corner	171, 196, 263
	Technical Committees, 1957-58	263
	Technical committee work	196
	Welcome to San Francisco	26
AMINO ACIDS IN THE DIET	Proteins and nutrition	242
ANALYTICAL METHODS	Modern methods of analysis applicable to cereal problems	57
ANTIBIOTICS IN FEEDS	Carriers for feed supplements	275
ANTIOXIDANTS	Recent research on oatmeal	83
AUTHORS	Instructions to authors	99
BAKING TECHNOLOGY	Canada's Grain Research Laboratory	106
	Chemical and baking changes which occur in bulk flour during short-term storage	191
	John C. Baker Continuous Do-Maker	185
	No-time wheat-flour doughs in Sweden	283
	Recent French research on cereals	52
BAKING TESTS	British flour milling technology	180
	Some effects of gamma irradiation on the biochemical, storage, and breadmaking properties of wheat	130
	Use of fungal protease in the baking industry	280

BIOGRAPHICAL SKETCHES
J. Hawthorn ... 68

BIOLOGICAL AVAILABILITY
Availability of phosphorus in feed supplements ... 254

BOOK NOTES
Bacterial fermentations (H. A. Barker) ... 267
Chemistry of the covalent bond, by L. B. Clapp ... 267
Experiments in biochemical research techniques, by R. W. Cowgill and A. B. Pardee ... 201
Materiae Vegetabiles, quarterly botanical review ... 96
Medical manual of chemical warfare ... 267
The pharmaceutical industry, by J. O'N. Closs ... 236

BOOK REVIEWS
Advances in agronomy, Vol. 8, ed. by A. G. Norman ... 201
Advances in enzymology, Vol. 17, ed by F. F. Nord ... 94
Advances in enzymology, Vol. 18, ed. by F. F. Nord ... 294
Antibiotics in nutrition, by T. H. Jukes ... 94
Applied animal nutrition, by E. W. Crampton ... 96
Biscuit and cracker production, a manual on the technology and practice of biscuit, cracker, and cookie manufacture, by R. M. Bohn ... 266
The chemical constitution of natural fats, by T. P. Hilditch ... 95
The chemical formulary, ed. by H. Bennett ... 294
Dictionary of dietetics, by Rhoda Ellis ... 201
Die Entwicklungslinien der Landwirtschaftlichen Forschung in Deutschland, by W. Torrow ... 39
Laboratory glassblowing, by L. M. Parr and C. A. Handley ... 201
Methods of biochemical analysis, Vol. 3, ed. by D. Glick ... 95
Methods of biochemical analysis, Vol. 4, ed. by D. Glick ... 294
Modern cereal chemistry, by D. W. Kent-Jones and A. J. Amos 200
Research on the science and technology of food preservation by ionizing radiations, by R. S. Hannan ... 236
Scientific French, by W. N. Locke ... 267
Scientific German, by G. E. Condoyannis ... 267
Sterilization in food technology, by B. G. O. Ball and F. C. W. Olson ... 266
Technique of organic chemistry, Vol. 10, ed. by Arnold Weissberger; *Fundamentals of chromatography*, by H. G. Cassidy ... 296
The wheat industry in Australia, by A. R. Callaghan and A. J. Millington ... 95
Yeast — its characteristics, growth, and function in baked products, ed. by C. S. McWilliams and M. S. Peterson ... 266

BREAD QUALITY
Evaluation of flour and bread performance and bread quality 217

BREAD WHEAT QUALITY
Wheat quality in North America ... 246

BREADMAKING
Recent French research on cereals 52
John C. Baker Continuous Do-Maker ... 185

CARRAGEENAN
Effects of Irish moss extractive (carrageenan) on wheat-flour products ... 159

CEREAL ECONOMY
Dynamic shifts in the American cereal economy ... 217

CEREAL PROTEINS
Proteins and nutrition ... 242
Canada's Grain Research Laboratory ... 106

CEREAL RESEARCH
Canada's Grain Research Laboratory ... 106
Modern methods of analysis applicable to cereal problems ... 57
Recent French research on cereals 52
Recent research on oatmeal ... 83

CEREALS IN THE DIET
Human nutrition and cereal science ... 143
Proteins and nutrition ... 242
Recent research on oatmeal ... 83

CHEMICAL ADDITIVES
Conference on control of chemical additives ... 261
Eggs in the food industry ... 211

COMMERCIAL RESEARCH
Commercial research ... 47

CORN
A pilot plant for wet-milling ... 78

CRACKERS
Use of fungal protease in the baking industry ... 280

DIETARY PATTERNS
Dynamic shifts in the American cereal economy ... 217
Human nutrition and cereal science ... 143
Proteins and nutrition ... 242

DOUGH PRODUCTION
John C. Baker Continuous Do-Maker ... 185

DOUGH TESTS
British flour milling technology 180
Chemical and baking changes which occur in bulk flour during short-term storage ... 191

	Evaluation of flour and dough performance and bread quality	224
	No-time wheat-flour doughs in Sweden	283
	Some effects of gamma irradiation on the biochemical, storage, and bread-making properties of wheat	130
DRYING OF GRAIN	Commercial drying of Western rice	251
EDITORIALS		5, 25, 45, 73, 105, 141, 179, 209, 241, 273
EGGS	Eggs in the food industry	211
ENRICHMENT	Human nutrition and cereal science	143
ENZYMES	Use of fungal protease in the baking industry	280
EXPERIMENTAL MILLING	Studies on variance in Buhler mills, with a bibliography on experimental milling	124
FATS IN THE DIET	Human nutrition and cereal science	143
FEED FORMULATION	Availability of phosphorus in feed supplements	254
	Carriers for feed supplements	275
	Designing feed supplements	33
FEEDS	Separation of feed ingredients by selective flotation	165
	Dynamic shifts in the American cereal economy	217
FLOUR	Effects of Irish moss extractive (carrageenan) on wheat-flour products	159
	Evaluation of flour and dough performance and bread quality	224
	British flour milling technology	180
	Chemical and baking changes which occur in bulk flour during short-term storage	191
	Wheat development in Kansas	74
	The Zeleny sedimentation test applied to German wheats	16
FOOD CONSUMPTION	Dynamic shifts in the American cereal economy	217
	Eggs in the food industry	211
FOOD MARKETING	Commercial research	47
FUNGAL PROTEASE	Use of fungal protease in the baking industry	280
GAMMA IRRADIATION		
	Gamma irradiation facility	30
	Some effects of gamma irradiation on the biochemical, storage, and breadmaking properties of wheat	130
GLUTEN	Effects of Irish moss extractive (carrageenan) on wheat-flour products	159
INSECT INFESTATION	Effect of wheat bugs on maltose content of wheat	16
	Gamma irradiation facility	30
IRISH MOSS EXTRACTIVE	Effects of Irish moss extractive (carrageenan) on wheat-flour products	159
LETTERS TO THE EDITOR		175
LIPASE	Recent research on oatmeal	83
LYSINE	Proteins and nutrition	242
MICROSCOPICAL ANALYSIS	Microscopical analysis in product control	146
MILLING TECHNOLOGY	A pilot plant for wet-milling	78
	Studies of variance in Buhler mills, with a bibliography on experimental milling	124
	British flour milling technology	180
MINERALS	Availability of phosphorus in feed supplements	254
NECROLOGY	Raymond W. Albright	114
	Leo Freud	92
	Herman Giesecke	202
	Herbert Charles Gore	152
	Margaret P. Hilligan	204
	Joseph A. LeClerc	14
	James W. McLeod	114
	Frederick P. Siebel, Sr.	202
	Leo Wallerstein	14
NEWS ITEMS	*People, Products, Patter*	14, 38, 66, 92, 114, 152, 228, 258, 287
NITROGEN BALANCE TESTS	Proteins and nutrition	242
NUTRITION, ANIMAL	Designing feed supplements	33
NUTRITION, HUMAN	Eggs in the food industry	211
	Human nutrition and cereal science	143
	Proteins and nutrition	242
	Recent research on oatmeal	83
	Symposium on flour and bread (England)	232
OATMEAL	Recent research on oatmeal	83
OPERATIONS RESEARCH	Operations research	9
OSBORNE MEDALIST	J. Ansel Anderson — For distinguished contributions in cereal chemistry	112

Overseas Reports	Australia	290
	England	19, 232, 261
	Japan	197
Poultry Production	Availability of phosphorus in feed supplements	254
	Dynamic shifts in the American cereal economy	217
Product Control	Microscopical analysis in product control	146
Protein	Breeding wheat for quality	148
	Fertilizing wheat for protein content	278
	Proteins and nutrition	242
	A summary of the quality and protein content of Western wheat varieties	162
Protein Concentration	British flour milling technology	180
Rice	Commercial drying of Western rice	251
Sanitation	American Corn Millers Federation	67
	Gamma irradiation facility	30
	Microscopical analysis in product control	146
Sedimentation Test	Zeleny sedimentation test applied to German wheats	16
Spaghetti	Effect of Irish moss extractive (carrageenan) on wheat-flour products	159
Storage Studies	Chemical and baking changes which occur in bulk flour during short-term storage	191
	Some effects of gamma irradiation on the biochemical, storage, and breadmaking properties of wheat	130
Stray Thoughts	The visitor	40
Vanilla	From orchids to vanilla	7
Vitamins	Designing feed supplements	33
	Human nutrition and cereal science	143
Wet-Milling	A pilot plant for wet-milling	78
Wheat	Effect of wheat bugs on maltose content of wheat	16
	Effects of Irish moss extractive (carrageenan) on wheat-flour products	159
	Fertilizing wheat for protein content	278
	How hard red winter wheat was introduced into north-central Kansas	199
	Some effects of gamma irradiation on the biochemical, storage, and breadmaking properties of wheat	130
	U.S. wheat standards revised	100
	Wheat development in Kansas	74
	Zeleny sedimentation test applied to German wheats	16
Wheat Breeding	Breeding wheat for quality	148
	Wheat quality in North America	246
Wheat Conditioning	British flour milling technology	180
Wheat Quality	Breeding wheat for quality	148
	A summary of the quality and protein content of Western wheat varieties	162
	Wheat quality in North America	246

A Very Merry Christmas

and Happy New Year

from all of us at DOTY Technical Laboratories

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North Kansas City 16, Mo.